

WIFE SAVERS

MRS. MARY BY MORTON

Cheese Sauce.—Melt two tablespoons of butter in the saucepan, add two tablespoons flour, and mix smooth. Gradually add one cup or more of milk, stirring gradually, and cook until it is smooth and thick. Season with half a teaspoon of salt, a little paprika or pepper, and half a cup or more of grated cheese. Cook until the cheese is melted, and serve over the baked potatoes.

Orange Salad.—Four oranges, one-half cup finely cut celery, lettuce, dressing. Remove skins from oranges and cut in pieces, discarding all the white membrane. Mix with celery and moisten thoroughly with dressing. Arrange on lettuce and put a spoonful of French dressing over the top.

Oysters and Macaroni.—One pint oysters, one pint boiled macaroni, one cup white sauce, one-half cup crackers, rolled. Break and boil macaroni in salt water. Into a well greased pudding dish place drained oysters and add macaroni, cover with white sauce which has some of the oyster liquor in it. Sprinkle with cracker crumbs and bits of butter. Bake until the crumbs are browned.

Sweet Potato Pie.—Boil enough sweet potatoes to make two cupsful when they are mashed. Add to the potatoes one and a half cupsful of sugar, three eggs, two cupsful of rich milk, a saltspoonful of salt, a teaspoonful of lemon juice or extract, and a saltspoonful of ground ginger. Beat these ingredients well, then turn them into a deep pie plate lined with a good rich crust that has been warmed. Bake the pie in a moderate oven.

Cabbage Salad.—One small onion, one small head cabbage, boiled dressing. A few stalks of celery or half a cup of raisins or chopped apple will give variety to this salad.

In coffee making the rules to be followed to attain the most desirable result are not hard to remember:

See that the coffee is not ground too coarse. A fine grind yields a richer flavor than a coarse grind, because of the flavor-giving substances.

Allow at least a tablespoonful of ground coffee to a cup of water. The exact proportion depends upon the kind of coffee used and can be determined only by individual taste. In measuring the water always allow an extra cup to take care of evaporation.

Be sure the water boils; then

pour it over the freshly ground coffee.

To those who buy a whole ham at one time: After cutting what you wish for a meal, spread the cut surface with a thin layer of lard. This keeps it fresh and prevents drying out, while the lard may be scraped off and used again.

Anyone who has plucked the feathers from a duck knows how hard it is to get all the down off. First pick out the big feathers and pin feathers as you would a chicken. Then pour melted paraffin over the duck where it is fuzzy, and as soon as this is cool, or set, peel it off, which will take off the fuzz nice and clean and leave the skin unbroken.

Date Pudding.—One cup seeded dates, one cup sugar, one cup nuts, three tablespoons flour, one and one-half teaspoons baking powder, three eggs. Mix the flour and baking powder. Add to the chopped dates and mix thoroughly. Pour into greased mold, place in a pan of water and bake forty minutes in a moderate oven.

Foamy Sauce.—One-half cup butter, one cup powdered sugar, one egg, one teaspoon vanilla. Cream butter, add gradually sugar, egg well beaten, and vanilla; beat while heating over hot water.

Halibut Steaks.—Scale and clean two halibut steaks, each an inch and a half thick. Salt well and put in a cool place until ready to use. Then brush well with one and one-half tablespoons olive oil, sprinkle with a teaspoon of lemon juice, salt and pepper, then spread each slice of fish on both sides with one and one-half tablespoons melted butter. Put a bread dressing on top of one steak and place the other steak above this. Bake forty-five minutes, basting frequently with fat and five tablespoons hot water mixed. For the bread dressing take two and one-half or three slices of stale bread, soak, and squeeze it dry. Stir it into two tablespoons of fat in a frying pan until the fat is absorbed. Add salt, pepper, a pinch of ginger, one small onion chopped fine, a tablespoon chopped parsley, a level teaspoon baking powder, and an egg slightly beaten.

Scalloped Potatoes.—Slice and peel raw potatoes and place in buttered baking dish. Sprinkle with salt, pepper, three tablespoons of flour, and add two tablespoons of butter in pieces. Add another layer of potatoes and repeat. Pour a cup of hot milk over and sprinkle a tablespoon of crumbs on the top. Bake for about an hour, turning over once in a while during the cooking so that all will be well done.

Is the soup kettle on duty in your kitchen this winter?

Besides being a most appetizing part of the dinner menu, a good soup is a most healthful, will make a whole meal, served with bread and butter or toasted crackers—and a meal which will satisfy appetites sharpened by cold weather. Soups are also economical and provide a convenient method of using leftovers.

Bread and butter, crackers and saltines may be served with soup. If you want to try something a little different, put the crackers or saltines in a cheese is melted. Or spread crackers with butter and bake them until they are delicately brown. Stale bread, cut in cubes and fried in deep fat, is also good.

Calery.—Cut the celery in short lengths and blanch in boiling water, drain and cool. Cook slowly with a large piece of butter until the bouillon has completely evaporated. For the sauce mix butter and flour and moisten with a little salt, pepper and nutmeg, according to taste. Cover the celery with this and serve hot.

White Ice Box Cake.—Line a spring form with wax paper. Have about two dozen ladyfingers, and cover the bottom of the form with some of them, laid flat. Stir a half pound of sweet butter with two cups of powdered sugar, add the juice and rind of a lemon, yolks of four eggs, and a cup and a half of ground pecans, then the stiffly beaten whites of four eggs. Spread half of this mixture on top of the first layer of ladyfingers, then add another layer of ladyfingers. Spread another layer of the mixture, then ladyfingers. Put on ice for several hours to mold. Turn over on serving plate, remove paper, and heap with whipped cream.

Orange Mint Cocktail.—Divide six juicy oranges into sections, removing all skin and pith. Add six tablespoons sugar and four tablespoons maraschino cherry juice and set aside to chill for an hour. To this add two tablespoons finely chopped mint, mix thoroughly, pile high in small glasses, and place a cherry on top of each.

Salad.—Shred three cups of white cabbage and place in ice water. Cut a few red and green sweet peppers in narrow rings, removing seeds. Roll up each slice of green cheese into a ball the size of a walnut for each guest. Drain cabbage and mix with one and one-half cups diced celery. Mix with mayonnaise dressing to which one tablespoon of onion juice has been added. Pile in an attractive salad bowl, decorate with alternate rings of red and green peppers. Make a small hollow in the center of the salad and fill this with the cheese balls which have been previously rolled in crushed roasted peanuts.

Cranberry Sherbet.—Cook one quart cranberries with one pint water until berries burst. Strain, add one pound sugar, and cook slowly until sugar is dissolved. Cool and add the strained juice of one lemon and freeze. When half frozen add the beaten white of an egg and finish freezing.

A delightful way to serve simple Sunday evening lunches is to prepare trays for each individual. For the festive leftovers may be utilized or slices of the roast left from dinner. Coffee is served for the grown-ups and each child gets a cup of cocoa with a marshmallow.

It is an easy matter to gather up the trays, and few dishes need be used. The older children like to help with this kind of a meal and lessons in serving and general manners may be taught incidentally. On hot summer evenings the lunch may be served on the porch or lawn, and in the winter before the fireplace.

When your baking browns too quickly put a paper picnic plate over your pie or cake. Better than a piece of paper.

NOTICE OF PUBLIC WORKS

Public Notice is hereby given that the Board of Trustees of the City of Torrance, did, at a regular meeting of said Board of Trustees, held on the 17th day of November, 1924, pass a Resolution of Intention No. 210, to order the following work to be done and improvement to be made, within said City, to-wit:

Section 1. The abandonment and closing up of the northerly eight feet of Redondo Boulevard as shown upon map of Tract No. 4070 filed in the office of the County Recorder, Map Book No. 46, Page 76.

Section 2. The extension of the exterior boundary of the district of lands in the City of Torrance, Los Angeles County, California, to be benefited by said work or improvement and to be assessed to pay the costs and expenses thereof, are hereby specified and declared to be as follows:

Beginning at a point on the easterly line of said Tract No. 4070, distant 120 feet southerly from the southerly line of Redondo Boulevard and running thence northerly along the easterly line of said Tract and the northerly extension thereof 348 feet, thence at right angles west-

erly 2850 feet, thence at right angles southerly 348 feet, thence easterly in a straight line to the point of beginning; excepting from the above area the area of any public street or boulevard contained therein.

Section 3. The proceedings for the above mentioned improvement shall be taken under an act approved March 6th, 1889, being entitled "An Act to provide for laying out, opening, extending, widening, straightening, or closing up in whole or in part any street, square, lane, alley, court or place within municipalities, and to condemn and acquire any and all land and property necessary and convenient for that purpose," and under all acts supplementary thereto and amendatory thereof.

Section 4. The Street Superintendent of the City of Torrance is hereby directed to cause a notice of the passage of this Resolution of Intention to be posted in the manner and form required by law, and also to cause a notice similar in substance to be published as required by law in the Torrance Herald, a semi-weekly newspaper published and circulated in the City of Torrance, and hereby designated as the newspaper in which said notice shall be published.

For a more particular description of said improvement, reference is hereby made to said Resolution of Intention No. 210 on file in the office of said City Clerk of said City.

Dated Jan. 2nd, 1925.

WM. GASCOIGNE,
Street Superintendent of the City of Torrance, California.

NOTICE TO STOCKHOLDERS

The annual stockholders' meeting of Narbonne Ranch Water Co., No. 2, will be held at the pump house of the Company at 2629 Chestnut street, Jan. 13, 1925, at 1 p.m., in Lomita, Los Angeles County, California, for the purpose of electing a Board of Directors and to transact such other business as may properly come before the meeting.

It is imperative that you attend this meeting or send your proxy.

T. J. TONKIN, Secretary.

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